

Stress-Free Plan

| Time | Instructions |
|--------------------------|---|
| DEC 23RD: 10am | **DON'T FORGET** Take your turkey out of the freezer and put it in the fridge to thaw. |
| CHRISTMAS DAY: | |
| 10.00am | - Put the oven on: 170°C (fan) / 190°C (electric) / 5 (gas). - Put your Crown of Turkey into a roasting tray. |
| 10.15am | - Put the turkey in the oven, middle shelf, uncovered. |
| 11.15am | - Cover the turkey with foil to prevent it from browning too much. |
| 12.05pm | - Christmas Stuffing goes in on the top shelf |
| 12.15pm | - Turkey comes out. Cover completely with foil to keep warm. |
| 12.25pm | - Empty your Goose Fat Roast Potatoes onto a baking tray. - Move stuffing to the middle shelf and put Goose Fat Roast Potatoes on the top shelf. |
| 12.35pm | - Empty your Honey Roast Carrots and Parmesan Parsnips onto a single baking tray. - Move the stuffing to the bottom of the oven and put the carrots/parsnips onto the middle shelf. |
| 12.45pm | - Take out the stuffing, drain off any oil released during cooking and cover with foil to keep warm. - Move potatoes from the top shelf to bottom of the oven. - Turn up the oven temperature to 220°C (fan) / 240°C (electric) / 9 (gas) and put Pigs in Blankets on top shelf. - If the carrots/parsnips start to colour too much, cover with foil. - Empty the gravy into a pan and heat gently on the hob. - Shredded sprouts go into the microwave. |
| 1pm | - Remove everything from the oven (make sure it is all piping hot) and round up the family. |

Let Christmas lunch begin...

